

# Off-Site Catering

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*Thank you for thinking of us for your upcoming meal + welcome to the Brewster's family*

**Our packages are priced per person.  
Our individual items are priced for group sizes.**

## **Sizes:**

Small feeds 4-6  
Medium feeds 8-12  
Large feeds 16-20

## **Hiring staff:**

Staffing is available for hire  
for a minimum time of 4 hours  
@ \$50 per hour

## **Delivery:**

\$50 within 30 minutes.  
custom pricing available for further  
deliveries. \* does not include set up\*

## **Add Ons:**

- High quality disposable salad and dinner plates, napkins + flatware @ \$3 per person
- Disposable chaffing dish stand + two sternos (heat source) per stand @ \$15 each
- Chaffing dish rental + two sternos (heat source) @ \$35 ea

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## **Policies:**

25% deposit is required to hold your date + the full final payment is due two weeks prior to event. 6% mi sales tax + 20% service charge will be added. Brewster's happily accepts visa, mastercard, discover, but no checks or american express. The group may cancel seven days before event without incurring charge. Two week notice for any specialty orders strongly suggested. One week notice to guarantee our availability!

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## **Other information:**

Let us know if you want something you don't see; custom options are available! Gf pasta is available for an up-charge. Any other dietary restrictions? Let us create your perfect meal.

*prices + menu items subject to market changes without any notice.*



# breakfast

Feeds (sm) 4-6, (med) 8-12, (lg) 16-20

## sweet

### fresh fruit bowl

the best the season has to offer  
sm 40 med 60 lg 80

### greek yogurt + granola

vanilla greek yogurt + classic granola  
sm 40 med 60 lg 80

### assorted baked goods

sold by the dozen  
36

### pancakes

two pancakes per person  
with pure michigan maple syrup  
sm 40 med 70 lg 110

### berry pancakes

two of our delicious pancakes per person  
with house made berry sauce  
sm 55 med 85 lg 125

## beverages

### coffee

3.50 per person

### hot tea

2.50 per person

### orange juice

fresh squeezed  
5 per person

### bottled juices

5 per person

## savory

### hippie hash

our house specialty hash for our vegan friends -  
onion, roasted garlic, roasted red peppers,  
mushroom, spinach, potatoes & fresh herbs  
finished with roasted garlic oil  
sm 60 med 80 lg 100

### brewster's mess

our house specialty scramble - cheddar cheese,  
pancetta, onion, roasted red peppers, potatoes,  
eggs, roasted garlic, sausage  
sm 70 med 90 lg 110

### biscuits + gravy

biscuits with sausage gravy - finished  
with scallions  
sm 50 med 70 lg 90

### bagels + cream cheese

3 each

### bacon

two slices per person  
sm 15 med 40 lg 70

### sausage

two patties per person  
sm 15 med 40 lg 70

### breakfast potatoes

fresh herb + garlic roasted red potatoes  
sm 25 med 50 lg 70

### biscuits

served w/ dara's home-made jam  
2 each

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b

# breakfast

packages priced per person

## the mini

bagels + cream cheese  
assorted baked goods  
individual fresh fruit bowls  
greek yogurt + granola  
15 per person

## the basic

brewster's mess or hippie hash  
individual fresh fruit bowl  
greek yogurt + granola  
bacon or sausage  
20 per person

## the standard

individual fresh fruit bowl  
pancakes with michigan maple syrup  
biscuits + gravy  
the mess or hippie hash  
25 per person

## the luxe

individual fresh fruit bowl  
traditional or berry pancakes with michigan maple syrup  
bagels + cream cheese  
BYO scramble station  
\* chef fee \*  
35 per person

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# hors d'oeuvre

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

## **fresh baked house bread**

best with our house blend cheese 16 per lb

9 per loaf

## **bruschetta**

roma tomatoes, red onion, garlic, reggiano, + basil with e.v.o.o. & balsamic reduction + crostini

sm 25 med 50 lg 90

## **spinach + artichoke dip**

served with traditional crostini

sm 35 med 60 lg 110

## **charcuterie board**

artisanal cured meats, cheeses, olives, peppadew peppers, dried fruits, roasted garlic + served with crostini & housemade fig jam

sm 45 med 100 lg 175

## **caprese salad**

sliced fresh mozzarella, tomatoes, e.v.o.o. + sweet basil with a balsamic drizzle

sm 30 med 60 lg 90

## **caprese skewers**

a bite sized + skewered well loved favorite

4 per skewer

## **stuffed mushrooms**

stuffed w/ italian sausage, bread crumbs, cheese, roasted red peppers + spinach

3 each

## **garden vegetable + cheese spread**

basil, gorgonzola, an array of seasonal vegetables served with traditional crostini

sm 35 med 60 lg 110

## **avocado mousse**

a lightly spiced spread with cumin, cilantro, pureed avocado, jalepeno served with crostini

sm 20 med 40 lg 60

## **grazing table**

tablescape filled with artfully arranged meats, cheese, crudité, seasonal fruit, + flowers

standard 15 per person | luxe 25 per person

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# salads + sandwiches

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

## **brewster's salad**

fresh mixed greens, croutons, pecorino + parmesan with our creamy balsamic dressing  
sm 20 med 40 lg 75

## **chopped margherita salad**

chopped lettuce, tomatoes, fresh mozzarella, olives + red onion topped with basil, reggiano, pine nuts + balsamic reduction  
sm 50 med 70 lg 100

## **queen margherita**

fresh mozzarella, roma tomatoes & olives on mixed greens topped with pine nuts, basil, reggiano & balsamic reduction  
sm 45 med 65 lg 95

## **specialty salad**

norwegian seared salmon, dried turkish apricots, slivered almonds, chevre, & cherry tomatoes on a bed of mixed greens with honey dijon vinaigrette  
sm 65 med 90 lg 135

## **turkey**

pesto, fontina, roma tomato and smoked turkey breast on sourdough  
10 / each

## **blt**

bacon, lettuce, tomato, + garlic aioli on house made tomato focaccia  
10 / each

## **roast beef**

arugula, roasted red pepper, roast beef w/ garlic aioli on a turano roll  
10 / each

## **italian**

artisanal meats + cheese with extra virgin olive oil on a turano roll  
10 / each

## **caprese**

tomato, fresh mozzarella, basil, balsamic reduction, e.v.o.o.  
served on house made tomato focaccia  
10 / each

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# lunch

packages priced per person

## **the mini**

house bread + cheese

brewster's salad

assorted sandwiches

assorted mini cookies

20 per person

## **the standard**

house bread + cheese

brewster's salad

choose (2) pastas: roma, chicken asiago, primavera or meatballs

assorted mini cookies

25 per person

## **the luxe**

house bread + cheese

house salad

choose (1) starter: caprese, bruschetta, spinach + artichoke dip

choose (2) roma, chicken asiago, primavera, lasanga, cioppino,

chicken parmesan or meatballs

assorted mini cookies

30 per person

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# dinner

packages priced per person

## the mini

house bread + cheese  
brewster's salad  
choice of (2): classics  
+ assorted cookies  
30 per person

## the standard

house bread + cheese  
brewster's salad  
choose (1): bruschetta, spinach + artichoke  
dip, garden vegetable + cheese spread  
choice of (2) classics  
+ assorted cookies  
35 per person

## the luxe

house bread + cheese  
brewster's salad  
choose (2): bruschetta, spinach + artichoke  
dip, caprese  
choose (2): classics or (2) features with (2) sides  
+ assorted cookies  
45 per person

## pasta bar

includes house salad + bread / cheese

pick (2) pastas: cheese filled tortellini, herbed pappardelle, tortelle, linguini, rigatoni, or penne

pick (2) meats: chicken, beef tips, shrimp, salmon, rope sausage, mussels

pick (3) veggies: artichoke hearts, spinach, broccoli, bell peppers, zucchini, red onions,  
spinach, button mushrooms, roasted red peppers, roma tomatoes

pick (2) sauces: garlic white wine sauce, extra virgin olive oil, pesto, alfredo, marinara

35 per person \*chef fee could apply\*

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# entrées

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

## features

### wild mushroom risotto

button, shiitake and crimini mushrooms & toasted arborio rice cooked into a vegetable broth with parmesan  
sm 30 med 50 lg 80

### beef shoulder tender

seasoned, seared, + served sliced  
mp

### ribeye

mp

### roasted pork tenderloin

with bacon + onion dried fruit chutney  
mp

### airline chicken

crispy skin sautéed chicken + roasted then basted  
mp

### cioppino

shrimp, mussels and chopped sea clams in a lemon scented fresh herb tomato & bell pepper stew with pasta  
sm 50 med 75 lg 140

### shrimp picatta

white shrimp sautéed in a lemon, caper butter sauce with fresh herbs & pasta  
sm 50 med 75 lg 140

### pan seared norwegian salmon

with lemon, garlic, + white wine  
mp

### fresh seafood options

changes seasonally  
mp

### mussels

cooked in a white wine fresh herb garlic butter sauce over pasta  
sm 40 med 70 lg 110

### whitefish

pan seared and topped with lemon garlic + herb butter  
55 75 115

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## classics

### manicotti

cheese filled pasta baked in our house made marinara  
sm 45 med 70 lg 105

### roma

tri-colored cheese tortellini with roma tomatoes. fresh basil + garlic tossed in e.v.o.o.  
+ sprinkled with reggiano  
sm 45 med 70 lg 110

### primavera

sauteed fresh vegetables tossed with pasta in pesto + sprinkled with reggiano  
sm 50 med 70 lg 105

### bolognese

a classic italian ragu of ground pork + tomato herb sauce over pasta  
sm 55 med 75 lg 110

### lasanga

layers of fresh basil ricotta, cheeses, italian sausage, marinara, garlic + pasta sheets  
sm 55 med 75 lg 110

### beef tips in marsala

pan seared beef tenderloin tips, button mushrooms, + baby spinach simmered in a classic marsala sauce tossed with pasta  
sm 70 med 90 lg 130

### meatballs

our house-made marinara, ground beef + pork meatballs over pasta  
sm 40 med 60 lg 90

### chicken marsala

pan seared sliced chicken breast, button mushrooms, + baby spinach simmered in a classic marsala sauce tossed with pasta  
sm 65 med 85 lg 115

### chicken parmesan

parmesan breadcrumb crusted chicken breast with melted mozzarella + marinara over pasta  
sm 65 med 85 lg 115

### chicken asiago

sauteed sliced chicken breast, broccoli florets + sun-dried tomatoes tossed in a flavorful asiago cream sauce over pasta  
sm 65 med 85 lg 115

b



# sides

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

## **roasted brussels sprouts**

seasoned and roasted to perfection

sm 25 med 50 lg 75

## **broccoli**

blanched and sautéed with lemon juice

sm 15 med 30 lg 45

## **cauliflower**

lightly roasted

sm 25 med 50 lg 75

## **mashed potatoes**

whipped until smooth with garlic butter + cream

sm 15 med 30 lg 45

## **sautéed wild mushrooms**

sm 30 med 55 lg 70

## **au gratin potatoes**

slices of yukon gold potatoes layered with gorgonzola cream

sauce then baked

sm 25 med 50 lg 75

## **asparagus**

lightly blanched and roasted

sm 25 med 50 lg 75

## **seasonal vegetable**

sm 25 med 50 lg 75

## **zucchini + squash medley**

sm 25 med 50 lg 75

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# dessert

feeds (sm) 4-6, (med) 8-12, (lg) 16-20

## tiramisu

coffee soaked lady fingers layered with sweetened mascarpone and fresh zabaglione  
sm 40 med 80 lg 130

## berry tiramisu

tea soaked lady fingers layered with fresh berry sauce and sweetened mascarpone  
sm 45 med 85 lg 135

## brownie tiramisu

fresh fudge brownies soaked in espresso syrup, mascarpone + caramel  
sm 50 med 90 lg 140

## minis

traditional, berry, or brownie tiramisus or panna cotta  
6 each

## panna cotta

silky and luscious custard with subtle lemon flavor  
sm 50 med 70 lg 120

## caramel + chocolate chip brownies

5

## fresh baked cookies

{mini or full-sized}

lemon blueberry, chocolate chunk, peanut butter, + royale  
3 / ea

## cake + cupcakes

toasted coconut, triple chocolate, red velvet w/ toasted hazelnuts + cream cheese  
frosting, or tahitian vanilla  
50 per cake | cupcakes 5 each

## fruit crumble

changes seasonally - ask what we're currently featuring

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